Carrot Cake

(Margaret Castelino)

Ingredients

Sift into a bowl:

1 cups all purpose flour
2 teaspoons baking powder
1 ½ teaspoons baking soda
½ teaspoons baking soda
½ teaspoons salt

Mix in: 1 cup brown sugar well packed

Add: 1 cup of Sun Maid black raisins
1 cup of chopped walnuts
1 cup of grated carrots well packed

Make a hole in the centre of the dry mixture and add:
1 can crushed pineapple with most of its juice
2/3 cup of sunflower oil
1 teaspoon of vanilla
3 medium eggs slightly beaten

Keep folding till all is mixed.
Bake in a greased tin, 8 ½ in. X 2 in. (round)
At 350 degrees F for 35 to 60 minutes.
Check centre with a skewer. There must be no residue. Cool.

Icing:

Mix well: 1 small pack Philadelphia cream cheese (soft)
2 tablespoons soft butter

Add: 1 ¼ cups icing sugar
1 teaspoon pineapple juice

Slice cake in two. Spread icing on centre, close. Spread icing on top. Decorate with sliced almonds.